







RELIABLE GAS STOVES AND RANGES



1905

HOTEL GAS RANGES

COMBINATION COAL AND GAS RANGES

GAS HEATING STOVES

GAS RADIATORS

GAS PARLOR GRATES

GAS HOT PLATES

GAS LAUNDRY STOVES

GAS TAILORS' STOVES

KITCHEN BOILER HEATERS

TINNERS' AND PLUMBERS' FURNACES

RELIABLE GAS OVENS

BURNERS OF EVERY DESCRIPTION

SEND FOR CATALOG OF THE DIFFERENT LINES

SCHNEIDER & TRENKAMP CO.

DIV. OF AMERICAN STOVE CO.

CLEVELAND

SAN FRANCISCO

CHICAGO

THE LARGEST AND MOST COMPLETE FACTORY IN THE WORLD FOR THE MANUFACTURE OF HOTEL GAS RANGES, COMBINATION COAL AND GAS RANGES AND ALL KINDS OF GAS COOKING AND HEATING APPLIANCES



Factory and Main Office, Cleveland, Ohio

WESTERN HOUSES: 269-271 SOUTH CANAL ST., CHICAGO, ILL. 530 MARKET ST., SAN FRANCISCO, CAL.

Reliable Gas Range Catalog No. 25

LLUSTRATING and describing the largest and most complete lines of Gas Ranges, Gas Hot Plates, Hotel Gas Ranges and Combination Coal and Gas Ranges, manufactured by any one manufacturer in the world.

Awarded Grand Prize (Highest Award) and Gold Medal, World's Fair, St. Louis.

Hotel Gas Ranges

N the following six pages we show, with dimensions and prices, several illustrations of the large and complete line of Hotel Gas Ranges with the different attachments, such as we make for manufactured and natural gas.

These ranges are constructed with heavy planished steel bodies, cast trimmed balanced drop doors, and with heavy cast tops fitted with removable grate bars or anchor plates with solid lids.

They are equipped with removable single and giant burners, fitted with loose cones, simmering burners, pilot lighters for oven burners, galvanized steel trays under top burners, and removable heavy wrought iron oven racks.

Nickeled trimmings.

Side broiling attachment on these Ranges is furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and with lids to set over broiler burners when cake griddle is not in use.

For detailed information relative to dimensions and prices of Hotel Gas Ranges, see page 12.

Hotel Gas Range



Hotel Gas Range with one baking oven and left end broiling attachment. For detailed information relative to construction, dimensions and prices of Hotel Gas Ranges and attachments, read pages 6 and 12.

Hotel Gas Range



Hotel Gas Range with two baking ovens, left end broiling attachment and right hand baking oven broiler.

For detailed information relative to construction, dimensions and prices of Hotel Gas Ranges and attachments, read pages 6 and 12.

Hotel Gas Range



Hotel Gas Range with two baking ovens less all attachments.

For detailed information relative to construction, dimensions and prices of Hotel Gas Ranges and attachments, read pages 6 and 12.

Hotel Gas Range



Hotel Gas Range with three baking ovens and right hand baking oven broiler.

For detailed information relative to construction, dimensions and prices of Hotel Gas Ranges and attachments, read pages 6 and 12.

Hotel Range Complete



Hotel Gas Range with two baking ovens, left end broiling attachment, right hand oven broiler and canopy.

For detailed information relative to construction, dimensions and prices of Hotel Gas Ranges and attachments, read pages 6 and 12.

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	Price of Gal- vanized Iron or Polished Steel Ganopies with	Left End Broiler	\$16.00	17.00	18.00	19.00	25.00	26.00	27.00	28.00	38.00	41.00	44.00	47.00	50.00	51.00	52.00	53.00
and Attachments	Price of Gal- vanized Iron or Polished Steel Canopies for Ranges, loss	Left End Broilers	\$11.00	12.00	13.00	14.00	20.00	21.00	22.00	23.00	33.00	36.00	39.00	42.00	45.00	46.00	47.00	48.00
Attach	Price of Left End Broiler with Cake	and extra Grate	\$40.00	40.00	40.00	42.00	40.00	40.00	40.00	42.00	40.00	40.00	40.00	42.00	40.00	40.00	40.00	42.00
and A	Price of Right Hand Baking		\$16.00	16.00	16.00	17.00	16.00	16.00	16.00	17.00	16.00	16.00	16.00	17.00	16.00	16.00	16.00	17.00
langes	Price of Plain Range			55.00		-			_					_				
Gas F	No. of Burners on Top of Range for Manufac- tured Gas with Open Grate Top	Double	2	2	7	2	4	4	ın	9	7	7	7	1	00	00	10	12
tel (No. of on Top for M tured Open C	Single	0	7	7	2	4	4	w	9	_	7	7	1	00	00	10	12
Ho		ange. Sange.	diiw A lo	цı pə.	agu qei	010 ol	si oj	61. 61.	lior Ion	ia i 8	pı BI	qa E	ile be	I.	цáі	4./3		
es of	Left End Broiler Opening	inches	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14	16x14
Dimensions with Prices of Hotel Gas Ranges	Length of Range less Left End Broiler	Inches	26	28	30	32	48	52	56	09	89	74	80	98	96	104	112	120
W SI	Depth of Range	Sallolles	28	28	28	30	28	28	58	30	28	28	28	30	28	28	28	30
nsior	Height of Range	illenes	33	33	33	33	33	33	33	33	33	33	33	33	33	33	33	33
Jime	Height of Ovens	andres a	14	14	74	16	14	14	14	9 !	14	14	14	16	14	14	4	16
	Size of Ovens		18x20	20x20	22x20	24x22	18x20	20x20	22x20	24x22	18x20	20x20	22x20	24x22	18x20	20x20	22x20	24x22
	o. Ovens	N	-		_	~ (7	20	7	27.0	n (n (200	χ.	4.	4.	4.	4
	Order No.		18-1	20-1	7.77	24-1	18-2	20-2	7-77	24-2	18-3	20-3	5-77	24-3	18-4	20-4	5-27	74-4

Any number of Ovens or Broilers, or a series of Ovens without Broilers, can be furnished.

The above prices are for goods as specified above. When goods are ordered with different specifications, in most Prices will be promptly quoted on application for ranges to be fitted with special burners, other than the regular equipment. Also canopies made from any special material. cases it will necessitate a change in list price.

NOTE-All Ranges for manufactured gas with open grate tops are furnished with two or three simmering burners each, according to size of Range. See page II for cut of complete Range.

There will be an extra charge on all Hotel Gas Ranges when ordered with closed tops in place of open grate tops, as follows:

Closed top for Three-Oven Range adds \$ 7.50 to list. Closed top for One-Oven Range adds \$2.50 to list. Closed top for Two-Oven Range adds 5.00 to list.

All Natural Gas Ranges will be shipped with closed tops, unless otherwise ordered. Always mention kind of gas Closed top for Four-Oven Range adds 10.00 to list. you desire Range for.

Gas Ranges

Series No. 416

N the following four pages we illustrate, with dimensions and prices, a complete line of six-burner all cast iron Gas Ranges with the different attachments for manufactured and natural gas.

The general equipment of these Ranges is as follows:

Five Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wrought Iron Oven Racks.

Heavy Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

Top burners on all "RELIABLE" Gas Ranges are removable and are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and lids to set over broiler burners when cake griddle is not in use.

NOTE—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Six-Burner All Cast Iron Range

Manu-	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height		
factured Gas	Gas						High		of Range	Crated Weight	Price
No. 416	No. 417	20½	20½	12	20½	20½	1014	47x26	35 in.	450 lbs.	\$51.00

Gas Range



Six-Burner All Cast Iron Range with Water Heating Attachment

Manu-		BAK	ING O	VEN	BROI	LING	OVEN	Size of	Height	Crated	
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Top	of Range	Weight	Price
No. 416 H	No. 417 H	20½	20½	12	20½	20½	10¼	54x26	35 in.	500lbs.	\$69.00

Gas Range



Six-Burner All Cast Iron Range with Side Broiling Attachment

Manu- factured	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Side				
Gas	Gas	Wide	Deep	High	Wide	Deep	High		Size of Top	Height of Range	Crated Weight	Price
No. 418	No. 419	20½	20½	12	20½	20½	10¼	$11\frac{1}{4}x11\frac{1}{2}$	54x26	35 in.	525 lbs	\$66.00

Gas Range



Six-Burner All Cast Iron Range with Side Broiling and Water Heating Attachments

Manu-	Natural	BAK	ING	OVEN	BROI	LING	OVEN	Side		Height		
factured Gas	Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	Size of Top	of Range	Crated Weight	Price
No. 422	No. 423	20½	20½	12	20½	20½	1014	$11\frac{1}{4}x11\frac{1}{2}$	54x26	35 in.	550lbs.	\$84.00

Gas Ranges

Series No. 444

N the following four pages we illustrate, with dimensions and prices, a complete line of four-burner all cast iron Gas Ranges with the different attachments for manufactured and natural gas.

The general equipment of these ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wrought Iron Oven Racks.

Heavy Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

Top burners on all "RELIABLE" Gas Ranges are removable and are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops, unless ordered otherwise.

Gas Range



Four-Burner All Cast Iron Range

Manu-	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height		
factured Gas	Gas							including Shelves	of Range	Crated Weight	Price
No. 444	No. 454	20½	20½	12	20½	20½	101/4	41x26	35 in.	4001bs.	\$45.00

Gas Range



Four-Burner All Cast Iron Range with Water Heating Attachment

Manu	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height	Crated	
factured Gas	Gas			ł	Wide			including Shelf	of Range	Weight	Price
No. 444 H	No. 454 H	20½	20½	12	20½	20½	10¼	48x26	35 in.	450lbs.	\$63.00

Gas Range



Four-Burner All Cast Iron Range with Side Broiling Attachment

			0									
Manu-		BAK	ING	OVEN	BROI	LING	OVEN	Side	Size of	Height	0 1	
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	Top including Shelf	of Range	Crated Weight	Price
No. 460	No. 470	20½	20½	12	20½	20½	10¼	11 ¹ / ₄ x11 ¹ / ₂	48x26	35 in.	4751bs.	\$60.00

Gas Range



Four-Burner All Cast Iron Range with Side Broiling and Water Heating Attachments

Manu-		BAK	ING C	VEN	BROI	LING	OVEN	Side	Size of	Height	Crated	
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	including Shelf	of Range	Weight	Price
No. 461	No. 471	20½	20½	12	20½	20½	101/4	11½x11½	48x26	35 in.	500lbs.	\$78.00

Gas Ranges

Series No. A 114

N the following four pages we illustrate, with dimensions and prices, a series of four-burner all cast iron Gas.

Ranges with the different attachments for manufactured and natural gas.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on this series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Gas Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and with lids to set over broiler Burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops, unless ordered otherwise.

Gas Range



Four-Burner All Cast Iron Range

Manu-	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height	Crated	
factured Gas	Gas							including	of Range	Weight	Price
No.	No A 115	181/	181/	12	181/	181/	101/	41x27	35 in	3251hs	\$40.00
A 114	A 115	10/2	10/2	12	10/2	10/2	10/4	111121	00 1111	0201001	Ψ10.00

Gas Range



Four-Burner All Cast Iron Range with Water Heating Attachment

Manu-	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height		
factured Gas	Gas						High	including Shelf	of Range	Crated Weight	Price
No. A 114 H	No. A 115 H	18½	18½	12	18½	18½	10¼	46x27	35 in.	3751bs.	\$58.00

Gas Range



Four-Burner All Cast Iron Range with Side Broiling Attachment

Manu-		BAK	ING	OVEN	BROI	LING	OVEN	Side	Size of	Height		
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	Top including Shelf	of Range	Crated Weight	Price
No A 120	No. A 121	18½	18½	12	18½	18½	10¼	11x9	46x27	35 in.	400lbs.	\$53.00

Gas Range



Four-Burner All Cast Iron Range with Side Broiling and Water Heating Attachments

Manu- factured Gas Natural	Natural							Side Broiler Opening	Size of Top including	Height of	Crated Weight	Price
		Wide Deep High	Wide Deep High			Opening	Shelf	Range				
No. A 132	No. A 133	18½	18½	12	18½	18½	10¼	11x9	46x27	35 in.	4251bs.	\$71.00

R E L I A B L E

Gas Ranges

Series No. 114

N the following four pages we illustrate, with dimensions and prices, a series of four-burner Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of this series are constructed with full cast trimmed enameled steel bodies, solid cast doors, cast top and bottom oven plates, ovens thoroughly lined with asbestos.

The general equipment of these ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on this series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed top, unless ordered otherwise.

Gas Range



Four-Burner Range

Manu- factured Gas		BAK	ING O	VEN	BROI	LING	OVEN	Size of Top	Height	Crated	
	Natural Gas					Deep		including Shelves	of Range	Crated Weight	Price
No. 114	No. 115	181/2	18½	12	18½	18½	10¼	41x27	35 in.	275 lbs.	\$36.00

Gas Range



Four-Burner Range with Water Heating Attachment

Manu- factured Gas	C	BAKING OVEN			BROI	LING	OVEN	Size of Top	Height		
							High	including Shelf	of Range	Crated Weight	Price
No. 114 H	No. 115 H	18½	18½	12	18½	18½	101/4	46x27	35 in.	325 lbs.	\$54.00

Gas Range



Four-Burner Range with Side Broiling Attachment

		BAKING OVEN			BROILING OVEN			Side	Size of	Height	Crated	
	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	including Shelf	of Range	Weight	Price
No. 120	No. 121	181/2	18½	12	181/2	18½	10¼	11x9	46x27	35 in.	3501bs.	\$49.00

Gas Range



Four-Burner Range with Side Broiling and Water Heating Attachments

Manu-	NT1	BAKING OVEN			BROILING OVEN			Side	Size of	Height		
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	Top including Shelf	O.E	Crated Weight	Price
No. 132	No. 133	18½	18½	12	18½	18½	101/4	11x9	46x27	35 in.	3751bs.	\$67.00

Gas Ranges

Series No. 428

N the following four pages we illustrate, with dimensions and prices, a complete line of single oven four-burner Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of this series are constructed with full cast trimmed enameled steel bodies, solid cast doors, cast top and bottom oven plates, ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Balanced Drop Door.

Nickeled Trimmings.

All burners on this series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle, and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Ranges ordered with closed tops in place of open top grates. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner Range

Manu- factured Gas	Natural Gas	BAK	ING O	VEN	Size of Top	TT-1-1- P	01	Price	
		Wide	Deep	High	including Shelves	Height of Range	Crated Weight		
No. 428	No. 429	181/2	18½	12	41x27	32 inches	230 lbs.	\$31.00	

Gas Range



Four-Burner Range with Water Heating Attachment

Manu-			OVEN	Size of Top					
factured Gas	Gas	Wide	Deep	High	including Shelf	Height of Range	Crated Weight	Price	
No. 428 H	No. 429 H	18½	181/2	12	46x27	32 inches	275 lbs.	\$49.00	

Gas Range



Four-Burner Range with Side Broiling Attachment

Manu	Natural	BAKING OVEN			Side	Size of Top	Height of	Crated	
facture Gas	Gas	Wide	Deep	High	Broiler Opening	including Shelf	Range	Weight	Price
No. 4	No. 435	18½	18½	12	11x9	46x27	32 in.	300 lbs.	\$44.00

R E L I A B L E

Gas Range



Four-Burner Range with Side Broiling and Water Heating Attachments

Manu-	Natural	BAK	ING C	VEN	Side	Size of Top	Height	0	
factured Gas	Gas		High	Broiler Opening	including Shelf	of Range	Crated Weight	Price	
No. 487	No. 488	18½	18½	12	11x9	46x27	32 in.	325 lbs.	\$62.00

Gas Ranges

Series No. 344

Newly Designed for 1905

N the following three pages we illustrate, with dimensions and prices, a series of four-burner Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of this series are constructed with full cast trimmed enameled steel bodies, solid cast doors, cast top and bottom oven plates, ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on this series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted

with brass coil, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

R E L I A B L E . The klean kool kitchen kind

Gas Range



Four-Burner Range

Manu.	Natural	BAK	ING C	VEN	BROI	LING	OVEN	Size of Top	Height	C	
factured N	Gas)					High	Including	of Range	Crated Weight	Price
		<u> </u>									
No. 344	No. 354	17½	16	111/2	171/2	16	10	39x25½	35 in.	240 lbs.	\$32.00

Gas Range



Four Burner Range with Water Heating Attachment

Manu-		BAK	ING O	VEN	BROI	LING	OVEN	Size of Top	Height	Crated	
factured Gas	Natural Gas						High	including Shelf	of Range	Weight	Price
No. 344 H	No. 354 H	171/2	16	111/2	171/2	16	10	$44\frac{1}{2}x25\frac{1}{2}$	35 in.	290lbs.	\$50.00

R E L I A B L E the klean kool kitchen kind

Gas Range



Four-Burner Range with Side Broiling Attachment

Manu-	Natural	BAK	ING C	OVEN	BROI	LING	OVEN	Side	Size of	Height	Crated	D 1
factured Gas	Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	including Shelf	Range	Weight	Price
No. 362	No. 372	17½	16	11½	17½	16	10	$10\frac{1}{4}x9\frac{1}{4}$	$44\frac{1}{2}x25\frac{1}{2}$	35 in.	315lbs.	\$45.00

Gas Ranges

Series Nos. 334 and 314

N the following four pages we illustrate with dimensions and prices two complete series of four-burner Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of these series are constructed with full cast trimmed enameled steel bodies, solid cast doors, galvanized steel body tops, heavy steel oven bottoms, cast plates over oven burners, ovens thoroughly lined with asbestos.

The general equipment of these ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on these two series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on these two series of Ranges are fitted with iron pipe coils unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner Range

Manu-		BAK	ING O	VEN	BROI	LING	OVEN	Side	Size of	Height	Crated	D 4
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	including Shelves	of Range	Weight	Price
No. 334 No. 314	No. 335 No. 315	16½ 18½	16½ 18½	12 12	16½ 18½	16½ 18½	11	10x7 10x7				\$28.00 \$32.00

Gas Range



Four-Burner Range with Water Heating Attachment

Manu.		BAK	ING O	VEN	BROI	LING	OVEN	Size of Top	Height	Canad	
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	including Shelf	of Range	Crated Weight	Price
No. 336 No. 316	No. 337 No. 317	16½ 18½	16½ 18½	12 12	16½ 18½	16½ 18½	11111	$\begin{array}{c} 44\frac{1}{2}x25\frac{1}{2} \\ 45\frac{1}{2}x25\frac{1}{2} \end{array}$			

Gas Range



Four-Burner Range with Side Broiling Attachment

factured Gas with B High Change including Pange Weight	
Gas Wide Deep High Wide Deep High Opening Shelf Range	ice
No. 338 No. 339 16½ 16½ 12 16½ 16½ 11 10x7 44½x25½ 35 in. 275 lbs. \$41	
No. 318 No. 319 $18\frac{1}{2}$ $18\frac{1}{2}$ 12 $18\frac{1}{2}$ 11 $10x7$ $45\frac{1}{2}x25\frac{1}{2}$ 35 in. 295 lbs. \$45	.00

Gas Range



Four-Burner Range with Side Broiling and Water Heating Attachments

М		BAKIN	NG O	VEN	BROI	LING	OVEN	Side	Size of	Height	Crated	D. L.
Manu- factured Gas	Natural Gas	Wide I	Deep	High	Wide	Deep	High	Broiler Opening	including Shelf	Range	Weight	Price
No. 340 No. 320	No. 341 No. 321	16½ 18½ 18½	16½	12 12	16½ 18½	16½ 18½		10x7 10x7	$\begin{array}{c} 44\frac{1}{2}x25\frac{1}{2} \\ 45\frac{1}{2}x25\frac{1}{2} \end{array}$	35 in. 35 in.	300 lbs. 320 lbs.	\$53.00 \$57.00

Gas Ranges

Series Nos. 124 and 134

N the following four pages we illustrate, with dimensions and prices, two complete series of four-burner single oven Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of these series are constructed with full cast trimmed, enameled steel bodies, solid cast doors, galvanized steel body tops, heavy steel oven bottoms, ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on these two series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachments on these two series of Ranges are fitted with iron pipe coils, unless ordered otherwise.

Side broiling attachments on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner Range

Manu-	Natural	BAK	ING C	VEN	Size of Top	Height	0 1		
factured Gas	Gas	Wide	Deep	High	including Shelves	of Range	Crated Weight	Price	
No. 134	No. 135	161/2	16½	12			160 lbs.	\$23.00	
No. 124	No. 125	181/2	18½	12	$39x25\frac{1}{2}$	31 in.	180 lbs.	\$27.00	

Gas Range



Four-Burner Range with Water Heating Attachment

Manu-			ING C	OVEN	Size of Top	Height			
factured Gas	Gas	Wide	Deep	High	including Shelf	of Range	Crated Weight	Price	
No. 134 H No. 124 H	No. 135 H No. 125 H	16½ 18½	16½ 18½	12 12	$44\frac{1}{2}x25\frac{1}{2}\\45\frac{1}{2}x25\frac{1}{2}$		2051bs. 2251bs.		

Gas Range



Four-Burner Range with Side Broiling Attachment

Manu- factured Gas	Natural Gas	 ING (Side Broiler Opening	Size of Top including Shelf	Height of Range	Crated Weight	Price
	No. 137 No. 127		10x7 10x7	$44\frac{1}{2}x25\frac{1}{2}$ $45\frac{1}{2}x25\frac{1}{2}$	31 in. 31 in.	230 lbs. 250 lbs.	\$36.00 \$40.00

Gas Range



Four-Burner Range with Side Broiling and Water Heating Attachments

Manu- factured Gas	Natural Gas		INĠ C		Side Broiler Opening	Size of Top including Shelf	Height of Range	Crated Weight	Price
No. 138 No. 128	No. 139 No. 129	16½ 18½	16½ 18½	12 12	10x7 10x7	$44\frac{1}{2}x25\frac{1}{2} \\ 45\frac{1}{2}x25\frac{1}{2}$		255 lbs. 275 lbs.	\$48.00 \$52.00

Gas Ranges

Series No. 214

N the following four pages we illustrate, with dimensions and prices, a complete series of four-burner Gas Ranges with the different attachments for manufactured and natural gas.

Ranges of these Series are constructed with full cast trimmed, enameled steel bodies, solid cast doors, galvanized steel body tops, heavy steel oven bottoms, ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

Nickeled Trimmings.

All burners on this series of Ranges are removable. Top burners are fitted with loose cones.

Water heating attachment on this series of Ranges is fitted with iron pipe coil, unless ordered otherwise.

Side broiling attachment on all series of Ranges are furnished with steel broiling pan with tinned wire rack, extra large cake griddle and with lids to set over broiler burners when cake griddle is not in use.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner Range

	Natural	BAK	ING C	VEN	BROILING OVEN			Size of Ton	Height		
Gas							High		of Range	Crated Weight	Price
No. 214	No. 215	15½	15½	10	15½	15½	10	35x23	35 in.	1901bs.	\$24.00

Gas Range



Four-Burner Range with Water Heating Attachment

Manu-	Natural	BAK	ING C	VEN	BROILING OVEN			Size of Top	Height	Control		
factured Gas	Gas				Wide			including Shelf	of Range	Crated Weight	Price	
No. 214 H	No. 215 H	15½	15½	10	15½	15½	10	39x23	35 in.	2301bs.	\$36.00	

Gas Range



Four-Burner Range with Side Broiling Attachment

Manu-	Natural	BAK	ING (OVEN	BROILING OVEN			Side	Size of	Height		
factured Gas	Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	Top including Shelf	of Range	Crated Weight	Price
No. 220	N- 221	15./	15./		15./	15./		0 =				
No. 220	No. 221	15½	15½	10	15½	15½	10	9x7	39x23	35 in.	2501bs.	\$35,00

Gas Range



Four-Burner Range with Side Broiling and Water Heating Attachments

Manu-		BAK	ING C	OVEN	BROI	LING	OVEN	Side	Size of	Height	Crated	
factured Gas	Natural Gas	Wide	Deep	High	Wide	Deep	High	Broiler Opening	including Shelf	of Range	Weight	Price
No. 232	No. 233	15½	15½	10	15½	15½	10	9x7	39x23	35 in.	275 lbs.	\$47.00

Gas Ranges

The New Plain Pattern

Nos. 240 and 241

N the following page we show illustration, with dimensions and prices, of our four-burner new plain pattern
Gas Ranges for manufactured and natural gas.

These Ranges are made to meet the popular demand for Gas Ranges free from all carved ornamentations. They are constructed with full cast trimmed, enameled steel bodies, cast trimmed balanced drop doors with enameled steel panels, galvanized iron body tops, and ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows.

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack.

Balanced Drop Doors.

· Nickeled Trimmings.

All burners on these Ranges are removable. Top burners are fitted with loose cones.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner Range
"The New Plain Pattern"

Manu-	N	BAK	ING O	VEN	BROI	LING	OVEN	Size of Top	Height	Crated		
factured Gas	factured Natural		Deep					including Shelves	of Range	Weight	Price	
No. 240 No. 241	No. 250 No. 251	16½ 18½	16½ 18½	11	16½ 18½	16½ 18½	91/2 91/2	35x24 37x25		1701bs. 1801bs.		

All Steel Gas Ranges

N the following two pages we illustrate, with dimensions and prices, our four-burner double and single oven All Steel Gas Ranges for manufactured and natural gas.

These Ranges have been entirely remodeled for this season, and for rigidity, durability and appearance, surpass any other make of all Steel Ranges.

They are constructed with enameled steel bodies with extra heavy drawn steel fronts, doors, bases, tops and end shelves. Galvanized steel body tops and with ovens thoroughly lined with asbestos.

The general equipment of these Ranges is as follows:

Three Single Burners.

One Giant Burner.

One Simmering Burner.

Double Oven Burners with Double Valves.

Oven Burner Pilot Light.

Removable Top Grates.

Galvanized Steel Tray under Top Burners.

Removable Wire Oven Racks.

Stamped Steel Broiling Pan with Tinned Wire Rack in Double Oven Ranges.

Balanced Drop Doors.

Nickeled Cast Trimmings.

All burners on these Ranges are removable. Top burners are fitted with loose cones.

NOTE:—\$2.00 will be added to list of all Gas Ranges ordered with closed tops in place of open grate tops. All Natural Gas Ranges will be shipped with closed tops unless ordered otherwise.

Gas Range



Four-Burner All Steel Range

Manu- factured Gas	Natural Gas						OVEN High	Size of Top including Shelves	Height of Range	Crated Weight	Price
No. B 334 No. B 314	No. B 335 No. B 315	16½ 18½	16½ 18½	111/4	16½ 18½	16½ 18½	11	38x24 40x26	35 in. 35 in.	145 lbs. 160 lbs.	\$24.50 \$26.50

Gas Range



Four-Burner All Steel Range

Manu- factured Gas	Natural Gas		ING C		Size of Top including Shelves	Height of Range	Crated Weight	Price
No. B 134 No. B 114	No. B 135 No. B 115	16½ 18½	16½ 18½	111/4	38x24 40x26		120 lbs. 127 lbs.	\$20.50 \$21.50

Gas Rangette



Four-Burner Rangette

Manu-	- N1	D	BAKI	ING (OVEN		Height			
factured Gas	Natural Gas	Burners on Top	Wide	Deep	High	Size of Top	of Range	Crated Weight	Price	
No. 282 G	No. 281 G No. 283 G No. 285 G	3	18	16½ 16½ 16½	13 13 13	25x24 25x24 25x24	30 in. 30 in. 30 in.		\$12.00 \$13.00 \$14.00	

Above we illustrate a very serviceable Gas Range at an extremely low price. This Range is constructed with heavy enameled steel body and extra heavy stamped steel top. Is equipped with removable single burners, fitted with loose cones; simmering burner; removable single tube oven burner; oven burner pilot light; removable top grates; galvanized steel tray under top burners; removable wire oven racks; nickeled trimmings.



No. 40

Two-Burner Stove. Cast Top

Manu- factured Gas	Natural Gas	Number of Burners	Size of Top	Height of Stove	Crated Weight	Price
No. 40	No. 50	2 3	24x13	24 inches	37 lbs.	\$10.00
No. 41	No. 51		37x13	24 inches	55 lbs.	\$12.00

Above we give number, dimensions and prices of two and three-burner open frame stoves. They make very fine Laundry Stoves, also good general purpose stoves for small families. They are fitted with our best burners and will do perfect baking with any of the Reliable Ovens.

Gas Laundry Stoves

The opposite cut illustrates Laundry Stove with sad iron heating device on each side, each fitted with a powerful burner, the flame of which plays directly against the under side of slanting side plates, heating the irons very evenly. Each side holds three sad irons. In the construction of this device the handles of irons do not become overheated. Tops of stoves are fitted with removable lids to receive boiler, with very powerful double burner under same.



No. 325



No. 327

The opposite cut illustrates Reliable Gas Laundry Stove of the same construction as No. 325, less side attachments for heating sad irons. Sad irons can be heated on top entirely satisfactory when not in use for other purposes. This will be found the more desirable and popular size for small families.

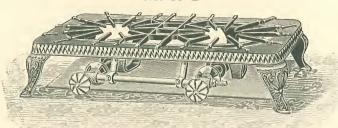
Manufactured Gas	Natural Gas	Height	Size of Top	Crated Weight	Price
No. 325	No. 326	24 in.	24x18	85 lbs.	\$18.00
No. 327	No. 328	24 in.	24x18	70 lbs.	\$12.00

Gas Hot Plates

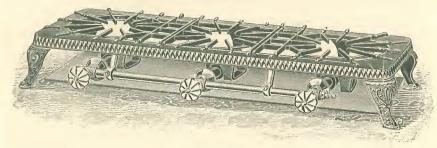
Class D



No. 47 D



No. 48 D



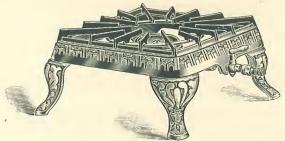
No. 49 D

Manu- factured Gas	Natural Gas	Number of Burners	Width of Top	Length of Top	Height of Stove	Crated Weight	Price
	No. 57 D No. 58 D No. 59 D	2	12½ 12½ 12½ 12½	12½ 23½ 32½	5 ½ 5 ½ 5 ½ 5 ½	20 lbs. 28 lbs. 35 lbs.	\$2.50 \$4.50 \$5.50

Above Hot Plates are without doubt the best ever made. Constructed with heavy cast top, removable grates, nickeled legs, enameled steel drip pan under burners. Nos. 48 D, 58 D, 49 D, 59 D are fitted with one double ring burner. These Hot Plates will do perfect baking when used in connection with our portable baking ovens. For cut of burners used on above Hot Plates, see page 77.

Gas Hot Plates

Class C

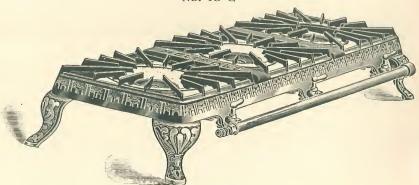


These Hot Plates are of strong cast construction. Are equipped with powerful burners of perfect combustion. Top or grate frame and legs are finished in nickel. For cut of burners used on these Hot Plates, see page 78.

No. 47 C



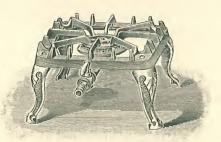
No. 48 C



No. 49 C

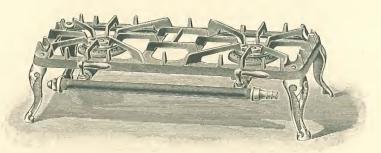
Manu- factured Gas	Natural Gas	Number of Burners	Width of _ Stove	Length of Stove	Height of Stove	Crated Weight	Price
No. 48 C	No. 57 C	1	10½	10¾	5 in.	12 lbs.	\$2.00
	No. 58 C	2	10½	21½	5 in.	22 lbs.	\$4.00
	No. 59 C	3	10½	33	5 in.	29 lbs.	\$5.00

Gas Hot Plates

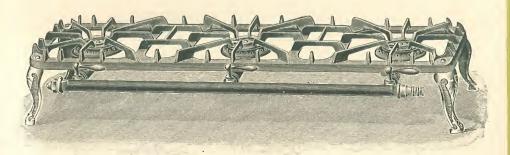


Although these Hot Plates are extremely low in price, they cannot be compared with other inferior makes, Equipped with powerful burners and finished in nickel.

No. 47 E



No. 48 E



No. 49 E

Manu- factured Gas	Natural Gas	Number of Burners	Width of Stove	Length of Stove	Height of Stove	Crated Weight	Price
	No. 57 E No. 58 E No. 59 E		8 in. 8 in. 8 in.	8 in. 19 in. 29 in.	5 in. 5 in. 5 in.	5 lbs. 10 lbs. 15 lbs.	\$1.25 \$2.00 \$3.00

Gas Range, with Reservoir



The opposite cut shows Reliable Gas Range with Copper Hot Water Reservoir over side broiling attachment. We can furnish this Reservoir with lids, as shown in small cut below, for any Range in our catalog that is fitted with either high water heating or side broiling attachment. This Reservoir has pit bottom which extends down in top of water heater or side broiler, and is heated by two long pipe burners directly under same.

Reservoir with covers, as shown in cut, for any Range, lists \$8.00.

When Reservoir is ordered fitted to Range at factory, in connection with high water heating attachment less water coil, \$15.00 will be added to list of Range.

Gas Range, with Step

The opposite cut shows Reliable Gas Range fitted with Step attachment. This attachment can be fitted to any of our Double Oven Gas Ranges excepting Ranges included in Series Nos. 416 and 444.

Price in addition to list of Range, \$7.00.



One-Burner Nursery Stove

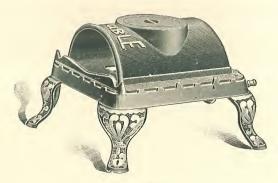


No. 28

Price; - - . \$0.50

Will be found very useful for many purposes. Can be connected to any gas jet with rubber tubing. (Always remove tip from jet.) It is fitted with a very powerful drilled burner.

Reliable Gas Shop Furnace

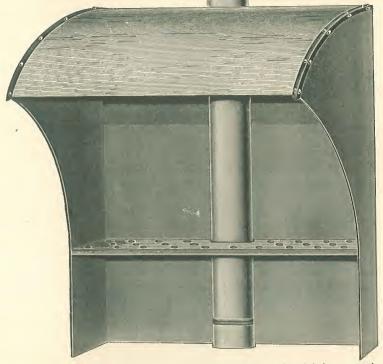


No. 78

No. 78, Coal Gas. No. 79, Natural Gas. Price, \$5.00

The above illustrates our new Reliable Tinners' Gas Furnace for shop use. It heats the largest coppers very evenly and quickly. Far superior to gasoline where gas is obtainable. It will pay you to order sample and give it a trial.

Reliable Gas Range Canopies



The above cut illustrates Hood or Canopy we can furnish in two styles, Japanned Steel or Planished Steel, for any Range we make. Always specify which is desired when ordering.

No.		Price of Japanned Steel	Price of Planished Steel
247 C	The opposite prices are for Hoods for all plain four-burner top Ranges, excepting Range No. 444. These Canopies are made to cover main top of Range and one side shelf, and when ordered to extend over both side shelves there will be an extra charge of 50 cents net.	\$ 9.00	\$10.00
248 C	The opposite prices are for Canopies for all Ranges fitted with side broiler or high water heater, excepting Ranges in series Nos. 416 and 444, and are furnished to extend over main top and either of the above attachments, but not over right side shelf.	10.00	11.00
249 C	Prices of Hoods for four-burner Range No. 444, covering main top and one shelf.	10.00	11.00
250 C	Prices of Hoods for Ranges Nos. 444 H, 460, 461 and 416, covering main top and attachment, but not side shelf.	11.00	12.00
251 C	Prices of Hoods for Ranges Nos. 416 H, 418 and 422, furnished to extend over the entire top.	12.00	13.00

In ordering any of the above Canopies always order by number and letter, and never fail to give us the number of Range you desire Canopy for. We can only furnish Canopies for 1899 to 1905 Ranges. Always state whether Range has flue collar on top or back. All Natural Gas Ranges take the same Canopies as the corresponding sizes in the Manufactured Gas Ranges.

High Shelves



No. 240 S

Price, - - - - \$6.25

The above cut shows High Shelf we are prepared to furnish for any four-burner Range not fitted with high water heater or side broiler.



No. 241 S

Price, - - - - \$7.25

The above cut shows High Shelf we can furnish for any four-burner Range fitted with high water heater or side broiler, also all six-burner Ranges.

Same for six-burner Range fitted with high water heater or side broiler, price, \$8.25.

Always order by number and letter, and also give number of Range you desire shelf for.

High Warming Closets



No. 244 C

Price, - - - - - \$9.00

The cut above shows High Warming Closet for any four-burner Range not fitted with high water heater or side broiler.



No. 245 C

Price, - - - - \$10.00

The above cut shows Warming Closet for all four-burner Ranges fitted with side broiler or high water heater, also for six-burner Ranges.

Same for six-burner Ranges fitted with side broiler or high water heater, price \$11.00.

Always order by number and letter, and also give number of Range you desire closet for.

Reliable Gas Circulating Water Heater

N the following page we show illustrations of the Reliable Circulating Water Heater which we make for both manufactured and natural gas.

The principle applied in the construction of this heater permits the heating of water in the quickest time possible and at a very small cost. This heater will heat all the water in a 30-gallon kitchen boiler in from 45 minutes to one hour's time. It will furnish sufficient hot water for a bath in from 10 to 15 minutes. It can be connected with kitchen boiler without interfering with coal range or furnace connections.

The coil consists of cast iron sections thoroughly galvanized and connected with galvanized iron nipples, and so constructed that the water constantly flows from circumference to center while circulating through coil, thereby absorbing almost every unit of heat from the effective gas flame.

The burner of this heater is most powerful, and is fitted with a removable or loose cone, which greatly facilitates the thorough cleansing of all parts of the burner when necessary. It is fitted with pilot light and with an adjustable valve, which enables the regulating of burner for any pressure of gas.

This heater is furnished with cast iron or polished steel casing so constructed that the loss of heat through radiation is reduced to a minimum. As shown in cut, front panel is removable, thus giving easy access to coil for cleaning purposes when necessary.

Always order by number and avoid any possible mistake.



Circulating Water Heater



Water Heater with front panel removed, showing inside construction.

For description of these Water Heaters read page 73.

Water Heater connected to kitchen boiler

Water Heater with Polished Steel Casing

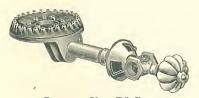
Manufactured Natural Gas Gas		Height of Heater	Diameter of Casing	Price	
No. 03	No. 04	22¼ in.	8 in.	\$16.00	

Water Heater with Cast Iron Casing

Manufactured	Natural	Height of	Diameter of	Price
Gas	Gas	Heater	Casing	
No. 07	No. 08	20½ in.	7½ in.	\$18.00

R E L I \cdot A B L E

Gas Burners



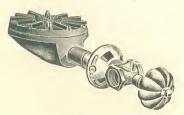
Burner No. 70 B

Price, complete, with valve and mixer, \$2.00.



Burner No. 71 B

Price, complete, with valve and mixer, \$3.50.



Burner No. 70 N For Natural Gas

Price, complete, with valve and mixer, \$2.00.



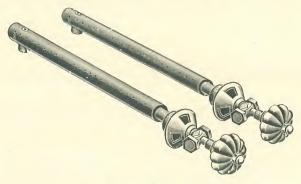
Burner No. 71 N For Natural Gas

Price, complete, with valve and mixer, \$3.50.

Above cuts illustrate styles of removable single and giant burners, fitted with loose cones, with which all "RELIABLE" Gas Ranges are equipped. The principle applied to the construction of the burners is that the gas orifices are raised three-sixteenths inch above the surface of body of burners thereby insuring a thorough circulation of air around each flame stool which produces a sharper flame of more perfect combustion than can be obtained by the usual type of burner in use on the various other makes.

The loose cone feature greatly facilitates cleansing of burner from all obstructions to the flame.

Gas Burners

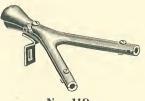


Burner No. 72

The above cut illustrates double burners used in ovens, side broilers and water heaters of "RELIABLE" Gas Ranges. They are furnished drilled, with two rows of holes in each, or sawed. Always specify which is desired when ordering. We can furnish them in three different lengths. No. 72—Complete with mixers and valves, with 12 in. of flame, price, \$4.00

No. 73—Complete with mixers and valves, with 15 in. of flame, price, 4.00 No. 74—Complete with mixers and valves, with 18 in. of flame, price, 4.25

The above burners can be made any desired lengths with proper length nipples between mixer and burner.



No. 119

The above Double Pilot Light is furnished on all Gas Ranges fitted with double oven burners with double valves, price, \$0.75.

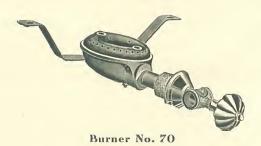


No. 180

The above Simmering Burner is furnished on all Gas Ranges, price, \$0.60.

When ordering any of the above parts for repairs, always order by number.

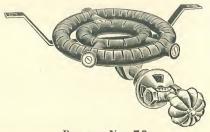
Gas Burners



Style of single burners fitted on Class D Hot Plates illustrated on page 65.

This burner is the best burner made for changing vapor stoves to burn any kind of gas. They can be made any length desired by cutting nipple between mixer and burner to length needed to fit stove to be repaired. All fittings are standard pipe thread. Furnished either sawed or drilled; always specify which is desired.

Price, complete, with mixer and valve, \$2.00.



Burner No. 75

Style of double ring burner fitted on Nos. 48 D, 58 D, 49 D and 59 D Hot Plates illustrated on page 65.

Is operated with one valve. All valves are tapped for standard thread. Furnished either sawed or drilled; always specify which is desired.

Price, complete, with mixer and valve, \$3.00.

Gas Burners



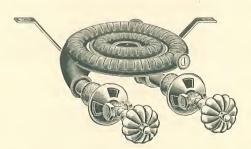
No. 117



No. 118

The above drilled burner is furnished with all Class C Gas Hot Plates for manufactured gas, unless otherwise specified in order. Price, with valve, \$1.50.

The above burner with one continuous slot around top of cone, is furnished with all Class C Juniors for natural gas, unless otherwise specified in order. Price, with valve, \$1.50.



Burner No. 71

The above is our double ring burner. Is very powerful and desirable where great heat is desired. The valves are so arranged that they can be operated separate or together. Furnished either sawed or drilled; always specify which is desired. Price complete, with mixers and valves, \$4.50.

Always mention the kind of gas burner is to be used for.

Natural and Coal Gas Burners

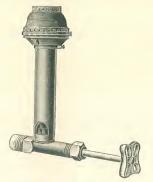
These burners are perfect in every respect, and have given entire satisfaction for years. They are invaluable for changing gasoline stoves to burn either of the above gases. These changes can be made in a few minutes by any person familiar with plumbers' tools.



Burner No. 65

Natural Gas Burner.

Price, per dozen, \$12.00.



Burner No. 66

Natural Gas Burner.

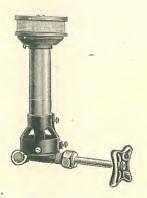
Price, per dozen, \$12.00.



Burner No. 67

Coal or Water Gas Burner.

Price, per dozen, \$18.00.

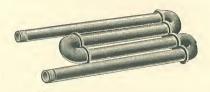


Burner No. 68

Coal or Water Gas Burner.

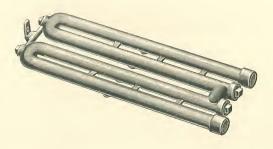
Price, per dozen, \$18.00.

Pipe Water Coil



Price, - - \$5.00

Brass Water Coil

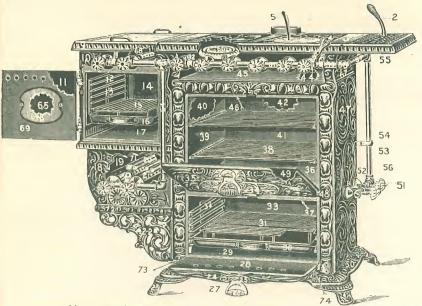


Price, - - \$10.00

The above cuts illustrate our Pipe and Brass Water Coils as furnished on "RELIABLE" Gas Ranges with water heating attachment.

Always specify which is desired.

Sectional Cut of Gas Range



Above we show sectional cut of Gas Range with all parts numbered for convenience when ordering repairs. PARTS

29-Sheet Iron Bottom

29—Sheet Iron Bottom
Lining,
30—Broiler Pan.
31—Broiler Rack.
32—Low Broiler Pan Slide.
33—Broiler Back Lining.
34—Oven Door Plate.
35—Oven Door.
36—Right Hand Oven
Lining.
37—Oven Bottom

Lining.
37—Oven Bottom.
38—Oven Racks.
39—Left Hand Oven Lining.
40—Left Side of Range

40-Left Side of Range Body. 41-Oven Back Lining. 42-Back of Range Body. 43-Cast Front Frame. 44-Upper Baking Oven Top. 45-Top Drip Pan Slide. 46-Baking Oven Top Lining. 47-Right Hand Side of Range Body.

Range Body.
48—Oven Door Hinge.
49—Baking Oven Door
Lining.

1-Side Shelf.
2-Griddle Lifter.
3-Main Top.
4-Top Grate.
F.C.O. C.
5 & 6-Spreader and Handle.
7-Back Top Enclosure.
8-Cake Griddle.
9-Side Broiler or High
Water Heater Top.
10-Broiler Front and End
Frame.
11-Side Broiler Door.
12-Left Broiler Side.
12 Ctd. D. tt. D. Ctd.
13—Side Broiler Pan Slide.
14-Broiler Back End.
15-Broiler Pan Rack

End. Broiler Pan Rack. 17-Broiler Bottom or Low Water Heater Top. 18-Low Water Heater Front End. 19-Low Water Heater Left

PARTS

Side. 20-Water Heater Coil. 21-Water Heater Burners. 22-Bracket for Water Heater
or Side Broiler.
23-Base Leg.
24-Broiler Door.
25-Door Handle Plate.
26-Handle Coil.

27-Oven or Proiler Door Handle. 28-Broiler Door Lining.

50-Range Base. 51-Valve Stem Handle. 52-Baking Oven Burners. 53-Upright Pipe. 51-Upright Pipe Hanger. 55-Rear Elbow.

PARTS 56-Three-Way Connection

57-Horizontal Pipe. From Front String to Rear Upright Pipe, 58-Front Gas Elbow,

58-Front Gas Elbow.
59-Section of Gas Valve
String.
60-Packing Nut Wrench.
61-Center Section of Gas
Valve String.
62-Valve String Hanger.
63-Valve String Tee to Low
Water Heater.
64-Upright Gas Pipe from
Low Water Heater.
65 & 70-Broiler Door Nickel
Plate.
66-Giant Burner.
67-Right Hand Top Closure.

67—Right Hand Top Closure. 68—Broiler Burners. 69—Left Hand Broiler Door Lining.

70-Left Hand Broiler Door Nickel Plate. 71-Low Water Heater Back

Find.

72-Low Water Heater Front End and Bracket.

73-Oven Door and Broiler Door Spring Rod. 74-Oven Door Spring Shield or Cover.

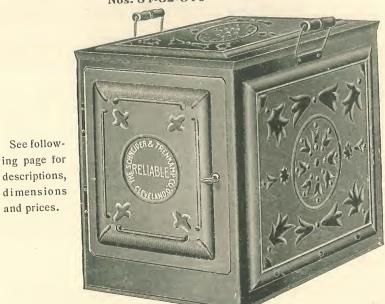
Ovens



Nos. 84-82-84 J

See following page for descriptions,

and prices.



Nos. 85-83-85 J



Nos. 80-81-81J

Numbers, Prices and Dimensions of Reliable Ovens

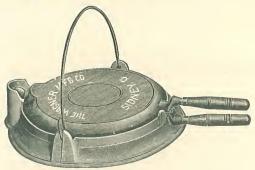
				DIMEN	SIONS			PRICE
No. 80.	Small Tin	Height	19 in	. Width	13½ in.	Depth	12¼ in.	\$2.50
No. 81.	Polished Steel		18½ in		13¼ in.		12½ in.	
No. 81J.	Japanned Steel	e e	18½ in		13¼ in.		12½ in.	
No. 82.	Large Tin, Side Door	**	19 in		20¾ in.		12½ in.	3.50
No. 83.	Large Tin, End Door	66	18 in		13½ in.		21 in.	3.50
No. 84.	Polished Steel, Side Door .	**	18½ in		20 in.		12½ in.	4.00
No. 84J.	Japanned Steel, Side Door .	66	18½ in.		20 in.		12½ in.	3.50
	Polished Steel, End Door .	66	18½ in.		13½ in.		20 in.	4.00
	Japanned Steel, End Door .	66	18½ in.		13¼ in.		20 in.	
	Polished Steel, Drop Door .	cc	18½ in.					3.50
					20 in.		12½ in.	4.00
No. 86J.	Japanned Steel, Drop Door.	66	18½ in,	. "	20 in.		12½ in.	3.50

Too much cannot be said in praise of the "RELIABLE" Ovens. They are of the latest design. The pattern is very neat. Our facilities for turning out high grade Ovens are the best in the country. Our dies and machines are the best and latest improved.

All oven racks are of a new design, very rigid, and will not get out of shape. All ovens are full flued and perfectly ventilated, bake equal to the highest-priced coal or gas range.

R E L I A B L E

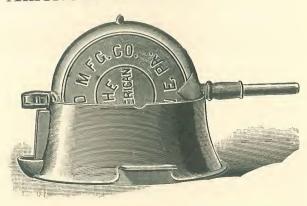
Wagner Waffle Iron



The above cut illustrates the Wagner Waffle Iron. This has proved one of the best waffle irons on the market. It can be used on any size coal or wood stove, as well as gas or vapor stoves, without any extra attachments.

List price, No. 8, per dozen, \$16.00. No. 9 per dozen, \$18.00.

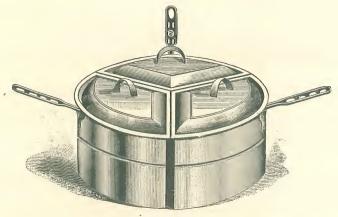
American Waffle Iron



The above cut illustrates our American Waffle Iron with raised ring, making it very convenient for turning without raising same, which is necessary with all other makes on gas or vapor stoves. The heat is also very evenly distributed, baking all waffles exactly the same beautiful color.

Price, per dozen, No. 8, \$17.50.

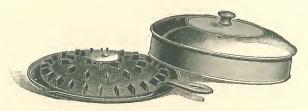
Divided Stew Pans



No. 90. Two pans, \$0.90. No. 91. Three pans, \$1.00.

Our Divided Stew Pans, for use on our vapor and gas stoves, are both handy and economical. Several different vegetables can be cooked rapidly on one grate and flame at the same time.

Reliable Broiler



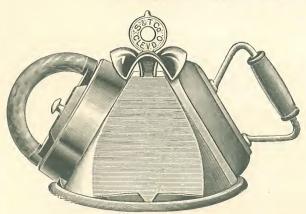
No. 92. Price, \$1.00.

Finest in the market. Will broil as well as a charcoal fire. Allow broiler to be thoroughly heated before putting meat on.

Use full flame on gas or vapor stove. Broils as well as on a wood or coal range.

R E L I A B L E

Reliable Sad Iron Heater

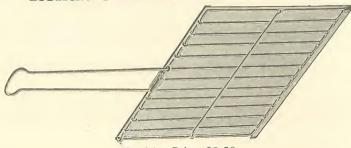


No. 93. Price, \$0.75

This is a very fine Sad Iron Heater.

Heats irons evenly all the way through. Give it a good start before using.

Reliable Broiler and Toaster



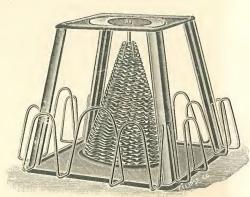
No. 94. Price, \$0.50

This is a very fine Toaster and Broiler. Can be used on any kind of a stove.

Reliable Toaster

No. 98. Price, \$0.50

An elegant Toaster. Works nicely on a vapor flame.



Telegraph Code

Page	Catalog No.	Code Word	Page	Catalog No.	Code Word
74	03	Pacify	79	67	Partisan
74	04	Package	79	68	Partner
74	07	Packman	77	70	Party
74	08	Packthread	75	70 B	Pasha
84	8 Am. Waffle	Paddle	75	70 N	Passado
84	8 Wagner Waffle	Padlock	78	71	Passage
84	9 Wagner Waffle	Page	75	71 B	Passenger
69	9 Wagner Warne	Palpitate	75	71 N	Passerine
63	1	Pandora	76	72	Passing
63	40	Panic	76	73	Passionat
66	41		76	74	Passport
	47 C	Paper Parable	77	75	Pastor
65	47 D		69	78	Patent
67	47 E	Parading	69	79	Paternal
66	48 C	Paradox	83	80	Pathetic
65	48 D	Paragraph	83	81	Patience
67	48 E	Paralyze		81 J	Patrick
66	49 C	Parapet	83		Patriot
65	49 D	Parasol	83	82	
67	49 E	Parcel	83	83	Patron
63	50	Parchment	83	84	Patrones
63	51	Pardoning	83	84 J	Pattern
66	57 C	Parental	83	85	Pauline
65	57 D	Parish	83	85 J	Pause
67	57 E	Parlance	83	86	Pavemer
66	58 C	Parlor	83	86 J	Pawn
65	58 D	Parody	85	90	Payable
67	58 E	Parrot	85	91	Peace
66	59 C	Parsley	85	92	Peaceful
65	59 D	Parson	86	93	Peacock
67	59 E	Partake	86	94	Pebble
79	65	Partial	86	98	Peculiar
79	66	Particle	29	114	Peddler

Telegraph Code-Continued

Page	Catalog No.	Code Word	Page	Catalog No.	Code Word
30	114 H	Pedestal	49	135 H	Perfect
24	A 114	Pedigree	61	B 135	Perennial
25	A 114 H	Peeping	50	136	Perfectly
6·1	B 114	Peerage	50	137	Perforate
29	115	Peerless	51	138	Perform
30	115 H	Pegasus	51	139	Perfumed
61	B 115	Pelf	76	180	Perfuse
24	A 115	Pelham	53	214	Peril
25	A 115 H	Pellet	54	214 H	Period
78	117	Pemberton	53	215	Perishing
78	118	Penalty	54	215 H	Perjure
76	119	Pencil	55	220	Perplexity
31	120	Pending	55	221	Persimmon
26	A 120	Penetrate	56	232	Personate
31	121	Peninsular	56	233	Perspire
26	A 121	Pennant	58	240	Pertinacy
48	124	Penguin	71	240 S	Pertly
49	124 H	Penny	58	241	Pertinent
48	125	Penitence	7.1	241 S	Pertness
49	125 H	Pensively	72	244 C	Peruke
50	126	Penurious	72	245 C	Perversely
50	127	Penumbra	70	247 C Japanned	Persuade
51	128	Penult	70	247 C Planished	Persuasion
51	129	Pentile	70	248 C Japanned	Pertaining
37	132	Pension	70	248C Planished	Perturb
27	A 132	Penury	70	249 C Japanned	Perusal
32	133	Pepper	70	249 C Planished	Perusing
27	A 133	Pepsin	58	250	Pervasion
48	134	Perceiving	70	250C Japanned	Pervade
49	134 H	Perch	70	250 C Planished	Perverse
61	B 134	Perching	58	251	Perversity
48	135	Perdition	70	251 C Japanned	Pervert
			1		

R E L I A B L E The Klean Kool Kitchen Kind

Telegraph Code—Continued

Page	Catalog No.	Code Word	Page	Catalog No.	Code Word
70	251 C Planished	Pessimist	39	344	Placate
62	280 G	Phenix	40	344 H	Place
62	281 G	Philistine	39	354	Pleading
62	, 282 G	Philosophy	40	354 H	Please
62	283 G	Phosphate	41	362	Pleasure
62	284 G	Physic	41	372	Pledge
62	285 G	Piano	14	416	Pliable
43	314	Picking	15	416 H	Plight
60	B 314	Picnic	14	417	Plot
43	315	Picturing	15	417 H	Plotting
60	B 315	Piety	16	418	Plover
44	316	Pigeon	16	419	Plug
44	317	Pigmy	17	422	Plugging
45	318	Pilgrim	17	423	Plumber
45	319	Pillage	34	428	Plume
46	320	Pillar	35	428 H	Plump
46	321	Pillory	34	429	Plunder
64	325	Pilot	35	429 H	Plunge
64	326	Piloting	36	434	Plural
64	327	Pinch	36	435	Pluto
64	328	Pinching	19	444	Poached
43	334	Pink	20	444 H	Pocketing
60	B 334	Pioneer	19	454	Poetry
43	335	Piper	20	454 H	Pointless
60	B 335	Pipin	21	460	Poison
44	336	Piquant	22	461	Poke
44	337	Pirate	21	470	Poland
45	338	Pitcher	22	471	Polarity
45	339	Pitiful	37	487	Police
46	340	Pittance	37	488	Polish
46	341	Pivot			

Combination Gas and Coal Ranges

Important Points to Bear in Mind When Ordering Combination Ranges

Range, also kind of gas you wish Range for. All Ranges will be shipped less coal water front and gas water coil, unless otherwise ordered. Always specify when ordering which one is desired, or both.

Unless otherwise ordered, all Ranges will be shipped with coal linings and fitted for regular manufactured gas.

Each side-shelf attachment is fitted with one double ring burner and one single burner.

Either gas shelf attachment, or both, on sides of Range, can be dropped down when not in use. They are furnished with hinged, self-locking bracket, to hold them in position when using same. A very ingenious device.

Both gas and coal water heater attachments can be connected to the same boiler.

When only one side-shelf attachment is desired, it can be furnished on either side of Range. When not specified, Range will always be shipped with shelf on right side.

Gas Baking Oven is of good size, perfectly square, 18x18 inches, located in right hand side of gas attachment, directly over top of Steel Range; broiler and water heater in left side of gas attachment, both at a very convenient height. Baking can be done in coal range oven and gas range at same time or separately.

All Ranges will be shipped with Wood's polished steel bodies unless otherwise ordered. We can also furnish Ranges with japanned steel bodies at same price.

Combination Coal and Gas Range



The above cut shows "RELIABLE" Combination Gas and Coal Range with one side gas attachment on right hand side of Range making a Range of six-hole cooking capacity for coal and two holes for gas. Gas baking oven and broiler are at a convenient height directly over Range top. For general description, read page 90.

Combination Coal and Gas Ranges

On the preceding page we illustrate Combination Range with one sideshelf gas attachment. Below we give full dimensions, numbers and prices.

Order No.	Cooking Holes on Coal Range	Size of Coal Range Oven	Size of Top including Side Gas Attachment	Price of Plain Range less both Gas and Coal Water Heater Attachment	Price of Range with Coal Water Front less Gas Water Coil	Price of Range with Gas Water Coil less Coal Water Front	Price of Range with both Gas Water Coil and Coal Water Front
157-7	Six 7-in.	18x18	51x25	\$92.00	\$ 98.00	\$104.00	\$110.00
158-8	Six 8-in.	18x18	51x25	92.00	98.00	104.00	110.00
168-8	Six 8-in.	18x20	51x27	98.00	104.00	110.00	116.00
169-9	Six 9-in.	18x20	51x27	98.00	104.00	110.00	116.00

Size of Gas Baking Oven, 18x18 in. Size of Gas Broiler, 17x16 in.

IMPORTANT—All Ranges will be shipped less gas water coil and coal water front, unless otherwise ordered. In ordering always specify if you desire either gas or coal water heater attachment, or both. The above prices give you the exact list of each. Always specify the kind of gas you desire Range for also the fuel you desire to burn in Steel Range.

Combination Coal and Gas Range



The illustration above shows "RELIABLE" Combination Gas and Coal Range complete with two side gas cooking attachments, making a Range of four-burner cooking capacity for gas and six cooking holes for coal or wood. Oven and broiler at a very convenient height in gas attachment, directly above Coal Range top.

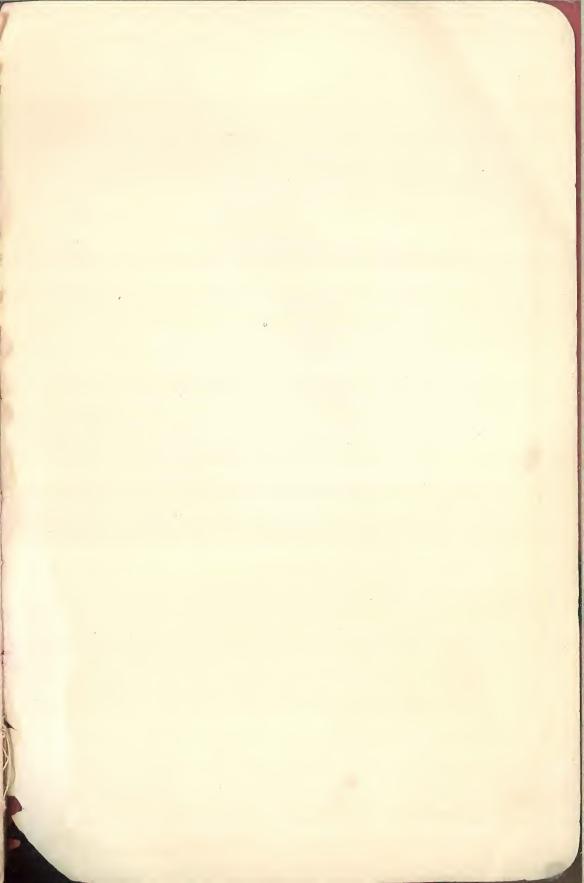
Combination Coal and Gas Ranges

'The illustration on preceding page shows Range complete with both side-shelf attachments for gas. Below we give number, prices and full dimensions.

Order No.	Cooking Holes on Coal Range	Size of Coal Range Oven	Size of Top including Side Gas Attach- ments	Price of Plain Range less both Gas and Coal Water Heater Attachment	Price of Range with Coal Water Front less Gas Water Coil	Price of Range with Gas Water Coil less Coal Water Front	Price of Range with both Gas Water Coil and Coal Water Front
177-7	Six 7-in.	18x18	66x25	\$107.00	\$113.00	\$119.00	\$1,25.00
178-8	Six 8-in.	18x18	66x25	107.00	113.00	119.00	125.00
188-8	Six 8-in.	18x20	66x27	113.00	119.00	125.00	131.00
189-9	Six 9-in.	18x20	66x27	113.00	119.00	125.00	131.00

Size of Gas Baking Oven, 18x18 in. Size of Gas Broiler, 17x16 in.

IMPORTANT—All Ranges will be shipped less gas water coil and coal water front, unless otherwise ordered. In ordering, always specify if you desire either gas or coal water heater attachments, or both. Above we give prices of Ranges, plain and with all the different attachments. Always specify the kind of gas you wish to burn in Range also the kind of fuel you desire Steel Ranges for.





After what we have to say on a perusal of Coal Washing Machinery for Lowering Coal. Page 67-New Device Page 77-Various Coal Screens. Page 78-9mproved Coal Tipple Prices given upon request. Correspondence Solicited. Address. The Jeffrey Mig. Co.. Columbus, O. U.S.A.



